Patent Application No. 10/603,978 Amdt. Dated December 8, 2004 Reply to Office Action of June 30, 2004

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of the Claims

Please cancel Claims 13 and 14 without prejudice.

- 1. (Currently Amended) A method for reducing the level of acrylamide in a food material, comprising reducing the level of reducing sugar in the food material before heating whereby a reducing sugar-altering enzyme comprising aldose reductase is added to the food material to reduce the level of reducing sugar.
- 2. (Canceled).
- 3. (Original) The method of claim 2, wherein said reducing sugar-altering enzyme comprises glucose oxidase, pyranose oxidase, aldose dehydrogenase, or a mixture thereof
- 4. (Canceled).
- 5. (Currently Amended) A method for reducing the level of acrylamide in food, comprising:
 - (1) adding a reducing sugar-altering enzyme to a food material, said sugar-altering enzyme comprising aldose reductase, wherein said food material comprises reducing sugar;
 - (2) optionally mixing the enzyme with the food material;
 - (3) allowing a sufficient time for the enzyme to react with the reducing sugar;
 - (4) optionally deactivating or optionally removing the enzyme; and
 - (5) heating the food material to form the finished food product.
- 6. (Original) The method of claim 5, wherein said reducing sugar-altering enzyme comprises glucose oxidase, pyranose oxidase, aldose dehydrogenase, or a mixture thereof.
- 7. (Canceled).
- 8. (Original) The method of claim 5, wherein the level of acrylamide in the finished food product is reduced by at least about 10%.
- 9. (Original) The method of claim 8, wherein the level of acrylamide in the finished food product is reduced by at least about 30%.
- 10. (Original) The method of claim 9, wherein the level of acrylamide in the finished food product is reduced by at least about 50%.
- 11. (Original) The method of claim 10, wherein the level of acrylamide in the finished food product is reduced by at least about 70%.
- 12. (Original) The method of claim 11, wherein the level of acrylamide in the finished food product is reduced by at least about 90%.

Claims 13-14 (Canceled).

- 15. (Original) An article of commerce comprising:
 - (a) a food product, wherein said food product has a reduced level of reducing sugar;

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- (b) a container for containing the food product; and
- (c) a message associated with the container;

wherein said message associated with the container informs the consumer that the food product contains a reduced level of reducing sugar.

- 16. (Original) The article of claim 15, wherein said message informs the consumer that the food product is low in reducing sugar.
- 17. (Original) The article of claim 16, wherein said food product is a food ingredient.
- 18. (Currently Amended) The article of claim 47 15, wherein said food product is a food ingredient.